

SALAD

CONCEPTS



BRESC
Produits Culinaires

SWEET 'N SOUR

A traditional method of conservation and one of today's hottest food trends: sweet 'n' sour pickles. Let us introduce you to halved, sweet 'n' sour cherry tomatoes. Mix them into a salad as a garnish and use the sweet 'n' sour marinade as a dressing.

CHERRY TOMATOES GARLIC PARSLEY

Sweet-and-sour cherry tomatoes flavoured with garlic and parsley. These refreshing, herby, sweet-and-sour tomatoes produce a lovely visual effect in any dish. The tomatoes have a firm bite, so they can be used for both hot and cold dishes: use them to garnish pasta dishes or to add flavour to salads.

CHERRY TOMATOES GARLIC LEMONGRASS

Chilled cherry tomatoes in a sweet-and-sour marinade, then seasoned with garlic and lemon grass, which give these little tomatoes an acidic, sweet flavour. The use of red pepper delivers a slightly hot aftertaste while the tomatoes have a firm bite, so they can be used for both hot and cold dishes. The refreshing flavour means it is very practical as a garnish in salads, but also as a topping for pizzas and sandwiches, or simply enjoy it as a tapa. The marinade can be used as a dressing because of the sweet-and-sour seasoning combined with herbs.

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MEDITERRANEAN FISH SALAD

4 PORTIONS

INGREDIENTS

- 1 Romaine lettuce
- 4 dessert spoon Besc Peperoncini Marinati
- 150 g Besc Cherry Tomatoes Garlic Parsley
- 0.5 dl olive oil
- 0.3 dl red wine vinegar
- 200 g tuna in oil (tinned)
- 1 red onion
- 150 grilled vegetables
- 150 g feta cheese
- 50 g anchovies
- 1 dessert spoon dried mint
- 1 dessert spoon dried oregano
- salt and pepper

TO MAKE

Cut, wash and dry the lettuce. Mix the olive oil with the wine vinegar and season with salt and pepper. Drain the tuna. Slice the red onion into rings. Combine the grilled vegetables, lettuce and tuna to make the salad and top it with the peperoncini marinati, cherry tomatoes, red onion, feta cheese, anchovies and the dressing. Sprinkle the dried herbs over it.

VEGA POKÉ BOWL

4 PORTIONS

INGREDIENTS

- 200 g sushi rice
- 0.5 dl sushi vinegar
- 75 g quinoa
- 2 dessert spoon pumpkin seeds
- 2 avocados
- 2 boiled beetroots
- 4 spring onions
- 100 g Bresc Flaming Salsa
- 1 dl sesame dressing
- 160 g black beans
- 160 g soy beans
- 160 g kidney beans
- 160 g sweetcorn
- popcorn to garnish

TO MAKE

Rinse the sushi rice in a sieve and boil until soft. Scoop the boiled rice into a container and loosen it with a spatula. Fold in the sushi vinegar. Cover the bowl with a cloth and allow to cool. Boil the quinoa until soft and allow to cool. Roast the pumpkin seeds in a dry frying pan and add a little salt. Peel the avocados and cut them and the beetroot into chunks. Slice the spring onions into rings. Take the bowl and combine rice, quinoa, beans, beetroot, avocado and sweetcorn to make the salad by layering the ingredients. Top it off with the Flaming Salsa, spring onion, pumpkin seeds, popcorn and sesame dressing.



MEDITERRANEO ITALIA

Large chunks of vegetables seasoned with herbs. This series consists of different flavours, such as tomato, bell pepper and small peppers, and is extremely suitable for stirring into salads. Another delicious idea is to use it as a topping on bread. The flavours are refreshing and spicy, the visual effect is stunning yet you have the convenience of a chilled product.

POMODORI MARINATI

Soft, semi-dried tomato chunks in a delicate herb-flavoured oil. The tomatoes are dried briefly in the sun, then marinated in oil with basil, oregano and garlic. These chilled tomato chunks look stunning in a dish as well as adding a pungent, rich flavour to it.

PEPERONI MARINATI

These marinated, grilled bell pepper chunks and green olives are marinated in a herb-flavoured sunflower oil with white wine, garlic, coriander and shallot, look stunning in a dish as well as adding a pungent, rich flavour to it.

PEPERONCINI MARINATI

Refreshing pepper chunks with a light bite in delicately herb-flavoured oil. This Peperoncini Marinati consists of red, green and yellow peppers with medium heat. It's coarsely chopped so the pieces give a striking visual effect to any salad.





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MEXICO

Three flavourings from Mexican cuisine. These chilled salsas are special because they contain chunky pieces, producing an amazing visual effect in any dish. They are available in three versions: sweet-acidic chunky tomato, the refreshing-piquant flaming salsa and the herby vegetable salsa pico de gallo.

CHUNKY SALSA TOMATO

This famous flavouring originated in Latin-American cuisine and is traditionally served as a side-dish with tacos, tortillas and fish dishes. It contains coarsely chopped chunks of tomato, onion and pepper, which make it quite distinctive. It is then seasoned with parsley, white wine vinegar and garlic. This chilled salsa is ready-to-use and produces an amazing visual effect in any dish. As well as the classic use of this salsa, it also makes a brilliant "sauce" for hamburgers and hotdogs and a great topping for pizzas.

FLAMING SALSA

A salsa with a real kick! This chilled version consists of tomato, onion, chipotle, jalapeño, red chilli and habanero pepper. In other words, it truly is a flaming salsa. It has a refreshing, piquant flavour and its coarse chunks create a lovely visual effect in any dish. This salsa is a classic garnish for meat dishes but can be used in salads or as a "sauce" on a hot dog or hamburger to great effect.

PICO DE GALLO

This chilled salsa is a mixture of chopped tomato, sweet pepper and coriander, which is then seasoned with jalapeño pepper, garlic and lemon juice. Pico de gallo is also sometimes known as a salsa fresca (fresh salsa) or salsa mexicana, because its ingredients have the same colours as the Mexican flag. This vegetable salsa, with its refreshing, spicy flavour, is a great accompaniment for piquant meat dishes. Its large, chunky pieces also make a wonderful garnish for a salad or topping for a sandwich.



SMOKED POTATOES WITH RAMSONS PESTO

4 PORTIONS

INGREDIENTS

- 300 g potatoes
- 1 cevenne onion
- 4 slices of dark brown bread
- 200 g Bresc Ramsons Pesto
- 150 g crème fraîche
- 100 g lardons
- 100 g soft goat's cheese
- 50 g young spinach
- 0,5 dl olive oil
- 2 dessert spoons white wine vinegar
- 1 handful chopped chives
- 1 carton watercress
- salt and pepper

TO MAKE

Light the barbecue. Cut the onion – leaving the skin on it – in half and grill well on the cut side. Allow to cook on the other side. Cook the potatoes in their jackets in aluminium foil on the barbecue. Spread a little oil on the slices of bread and grill them on both sides; season with salt and pepper. Remove the onions and potatoes from the barbecue when they are cooked through. Add smoke wood to the barbecue. Remove the potatoes from the foil and smoke them for about 10 minutes on the barbecue. Peel the potatoes and onions. Loosen the onion and chop the potatoes into large chunks, then season with a little olive oil, wine vinegar, chives, salt and pepper. Fry the lardons in a frying pan and allow to cool, then add the crème fraîche and ramsons pesto. Spread the goat cheese and ramsons pesto on the toast and garnish with the watercress. Combine all the ingredients to make the salad and dress it with the lardons and a little ramsons pesto.

HAUSMANNSKOST RAMSONS PESTO

Pesto made from ramsons. Ramsons, the leaves of which taste like garlic and onion, is extremely popular in German and Balkan cuisine. The raw leaves are chopped finely and used in salads and soups but they can be used in marinades, pesto, bread and cheese too, as this ingredient has a very delicate flavour. In fact, its fresh garlicky flavour makes it extremely suitable for a pesto. This pesto combines the flavour of ramsons with the convenience of a chilled product.



ART.NR. 584150



GARLIC SPECIALITIES

When it comes to garlic, we are the experts. Discover our extensive range of chilled garlic products and experience their pure flavor and their convenience in the kitchen.

ART.NR. 610160



GARLIC CHOPPED

This coarsely chopped garlic, made from young bulbs processed immediately after the harvest, is pickled with a little salt and citric acid and then preserved in sunflower oil. Young garlic has a mild flavour and a gentle, delicate aroma. Suitable for many culinary applications, its mild flavour makes it particularly agreeable in garnishes and dressings. Available all year round in consistent quality, it combines the authentic flavour of garlic with the convenience of a ready-to-use product.

GARLIC SLICES

This finely sliced garlic is preserved in good quality sunflower oil, a little salt and citric acid so that high-grade garlic becomes available all year round. This product, which was specifically designed for salads, marinades and sauces, produces a fantastic flavour and aroma, making it very suitable as a garnish too.

GARLIC PUREE SUPERIOR

This puree makes the best quality garlic available all year round. The fresh cloves are processed with sunflower oil to produce an extremely delicate structure and then pickled with a little salt and citric acid. This product was specially designed for dishes of which both the flavour and the structure of the puree are important aspects and consequently, it is very suitable for cold sauces, dressings and spreads.